

# Maclean's

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a copy

CANADA'S  
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## MIRACLES FROM MUD

By  
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Cover painted for Maclean's  
by H. Weston Taylor.



























# A good life work *for any man*

You'll find quite a few grizzled veterans among automobile dealers.

In their business lifetime, they've seen the automobile grow from a rich man's luxury or a mechanic's toy into the finest personal transportation mankind has ever enjoyed.

To grow along with it hasn't been easy. They've had to do more than sell cars—they've had to develop trained service staffs which keep cars in operation, no matter how many years they are driven.

They've had to grow in judgment, too, to be able to offer the man with a car to "burn in" a fair market for his unused mileage—and resell such cars at a fair price to their second or third owners.

Yes, success in this business has had to be paid for—in brains, courage, experience. It's quite an accomplishment for any group of merchants to have made it possible for millions of families to own and enjoy automobiles.

We look upon the General Motors dealers who are doing their part of this job as partners in progress.

And we believe you people who deal with them in your home towns can rightly look upon them in the same way.

## GENERAL MOTORS



CHEVROLET - PONTIAC - OLDSMOBILE  
BUICK - CADILLAC













**MORNING  
"UPSETTING"  
EXERCISES**  
Every Man Can Benefit



■ **Don't go strong!** Many young men and "hardcore gymrats" may not realize that the School expects numerous life changes will take all the time and focus away from playing. Here's how:



1. When it's time to change Mido, I must inspect it again. 2. Ask my dad for help on the Tug you show me. Mido, please be back soon. Mido, please be back soon.



**Schick  
Injector Enzor**  
MAGNETIC REFLECTING RATION CO.  
MARIETTA, GA. 30060

[illegible][illegible][illegible]

**SEE CROOKED** at the top of the page, a man in a blue shirt, wearing a cap, is looking down at a small object in his hand. He is standing in a room with a white wall and a dark floor. The object he is holding is a small, dark, rectangular object, possibly a piece of wood or a small box. The man is looking at it with a serious expression. The background is a plain white wall.

[illegible][illegible][illegible]

**DA**













# These hot summer days

## SERVE COOL

## JELLY RING

DO you wonder how to tempt the family's appetite these days when nobody wants hot meals any more than you want to get them ready? Here is a refreshing answer! Serve a delicious meal of succulent Canadian canned lobster. You can make an attractive salad, a tasty snack, or a grand meal in less time than it takes to think about it!

And how the family will like it! Canadian canned lobster is the very pick of the catch from the cool coastal waters of our Atlantic coast. And many brands of Canadian canned lobster are Government inspected, and graded for quality. Look for the "Government Inspected" emblem on the tin.

Plan now to serve Canadian canned lobster to your family several days a week. Many appetizing dishes can be made by combining lobster with other foods. Write for the free illustrated booklet "Economic Lobster Recipes" containing an amazing variety of wonderful lobster dishes.

Remember, too, your purchases of Canadian canned lobster will aid Canada's lobster fishermen to meet the emergency they face due to the loss of overseas markets destroyed by the war.

DEPARTMENT  
OF FISHERIES  
OTTAWA  
Hon. J. E. Michard,  
Minister.



CANADA'S  
LOBSTER FISHERMEN NEED  
YOUR SUPPORT



LOOK FOR THIS EMBLEM. IT IS  
YOUR GUARANTEE OF THE MOST DELI-  
CIOUS LOBSTER, GOVERNMENT INSPECTED  
AND GRADED AS TO QUALITY.

### LOBSTER JELLY RING

To 4 cups chopped cucumber add 2 tablespoons minced onion, 1½ teaspoons salt, ½ teaspoon pepper and 2½ cups boiling water; cover and cook until cucumber is very soft. Press through sieve—add water if necessary to make 2 cupsful. Add ¼ cup white vinegar and heat to boiling point; pour over 2 tablespoons gelatine, which has been softened in ½ cup cold water and dissolve. Tint with green food coloring and strain. Chill with occasional stirring until mixture starts to thicken. Add 1 cup diced cucumber and ½ cup finely-cut celery. Turn into oiled ring-mould and chill. Unmould on serving platter and fill with crisp lettuce and Canada Brand Lobster. Garnish with cream and hard-cooked egg slices. Serve dressing.

Department of Fisheries, Ottawa.

Please send me your new booklet: "Economic Lobster Recipes".

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Name

Address

# Put CANNED LOBSTER on your Shopping List